



1314 N. Washington St., Wilmington, DE 19801  
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www.DomaineHudson.com

Inspired by OpenTable.com...

## 3 Courses ~ \$35

{week of Dec. 8, 2008}

by Jason Barrowcliff & Mark Doto

### *Starter Course, choose from:*

**Fall Minestrone** with brioche croutons

**Prosciutto & Arugula Salad,**

with mission figs, walnuts, juicy heirloom tomatoes, red onion,  
shaved parmesan, orange-vanilla vinaigrette

**Baked Brie & Arugula,** walnuts, pears and roasted shallot vinaigrette

**Domaine Hudson Mixed Salad**

with tender baby greens, apple, Jicama and orange-Champagne vinaigrette

**Caramelized Brussels Sprouts,**

exotic mushrooms, mustard spaetzle, aged sherry vinaigrette

### *Main Course, choose from:*

**Saffron Penne Pasta**

with tomatoes, Niçoise olives, leeks, capers, arugula and extra virgin olive oil

**Pan Seared Salmon**

with tomato-olive pearl pasta, roasted exotic mushrooms in a bell pepper cream sauce

**Wild Boar Bolognese** with mustard spaetzle

**Coffee & Pepper Crusted Pork Tenderloin**

with bourbon sweet potato mash and mushroom-veal demi-glace

### *Final Course, choose from:*

**Blackberry Sauvignon Sorbet**

**Raspberry & Mango Sorbet** with fresh berries and mint syrup

**Eggnog Ice Cream** with bourbon caramel sauce

**Hazelnut-Chocolate Cake** with dried cherry compote and balsamic sauce

**Bailey's & Espresso-Infused Crème Brûlée**

**Two Artisan Cheeses** (choose from a list of ten),  
with roasted nuts, berry compote, kalamata olives and crostini

*Gratuity & beverages are not included.  
No substitutions, please.*